

# Phelps Creek

V I N E Y A R D S

## 2019 “Le Petit” Pinot Noir, Columbia Gorge

### WINEMAKER COMMENT

Inspired by the winemaking style of the French Beaujolais, but utilizing those traditional techniques with the elegant and noble Pinot Noir grape; this 100% Estate grown Pinot Noir invokes a crunchy texture full of fresh young fruit.

### HELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

### VINTAGE

The 2019 season began in the early days of May, this warmer than average spring was followed by a slightly warmer than average Summer, but beautifully cool Fall. Harvest began late September with ideal conditions of sunny skies, cool days and cold nights—allowing fruit to ripen incrementally. Ultimately the vintage allowed for plenty of hang-time and a luxurious crop of Estate Pinot Noir.

### WINEMAKING NOTES

This uniquely youthful wine, made of 100% Estate grown fruit, is produced through whole-cluster, carbonic maceration. A method which incorporates dry ice into a full cluster fermentation, allowing individual grapes to ferment within the berry. The resulting wine expresses a fresh, crunchy texture with low tannins.

### PAIRING NOTES

This extremely youthful wine pairs with nothing better than it sunshine! With a light chilling it beautifully bonds alongside a piece of grilled Salmon accompanied by seasoned Spring asparagus.



### TASTING NOTES

Scents of strawberry and spice lace the nose. This distinctive Pinot Noir with its bright acidity and low-level tannin soon becomes the favorite red wine of the summer. Especially when it's warm outside, serve slightly chilled.

### BOTTLE NOTES

Harvest Date: September 1, 2019

Brix at Harvest: 22.8°

Total Acidity: 6.5g/L

Clonal Selection: Dijon 115

100% Whole Cluster

Carbonic Maceration

3 Months Stainless Tank

Alcohol per Volume: 12.9%

Bottling date: 3/2/20

Case Produced: 252